

Wedding Packages

 **Hilton
Garden Inn**[™]
Fort Myers Airport FGCU

Jennifer Gay, Certified Wedding Planner

Catering Sales Manager

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Package One

Minimum of 50 Guests
Iced Tea | Soft Drinks
\$60 per person

Package Two

Minimum of 50 Guests
4-Hour Hosted Beer | Wine
\$80 per person

Package Three

Minimum of 50 Guests
4-Hour Premium Hosted Bar
\$100 per person

Inclusions

Professional Catering and Banquet Manager for your special day
Reception display | Choice of Two Passed Hors d' oeuvres
Buffet Dinner
Room Rental | Dance Floor | Floor Length Table Linen
Chair Covers and Sashes in Your Choice of Color
Champagne Toast | Cake Cutting
Complimentary Two-Night Stay for the Bride and Groom
Special Rate for Overnight Guests
Complimentary Shuttle Service Within 5-Mile Radius
House Centerpieces

All prices are subject to 20% taxable service charge and 6% tax.

Reception Display

Assortment of Domestic and International Cheese
Fresh Seasonal Sliced Fruit and Crackers

Passed Hors d'oeuvres

(1-1/2 Hours)

Choice of Two

Sweet and Sour Meatballs
Mini Beef Wellington
Coconut Fried Shrimp with Orange Marmalade
Stuffed Mushrooms
Asian Spring Rolls with Soy and Sesame Dipping Sauce
Sesame Crusted Chicken Skewers with Indonesian Peanut Sauce
Mini Crab Cakes with Remoulade Sauce
Brie Filled Phyllo Cups with Apricot Preserves
Caprese Skewers
Mini Bruschetta with Crostinis

Choice of Salad

Plated and Preset

Mixed Baby Greens with Vinaigrette
Classic Caesar Salad with Herb Garlic Croutons and Shredded Parmesan Cheese
Wedge Salad with Tomatoes, Bacon Bits, Green Onions and Bleu Cheese Dressing

Traditional Buffet

Choose Two Hot Selections:

Roasted Chicken Marsala
Grilled Salmon
Beef Bourguignon with Burgundy Sauce
Honey Glazed Pork Loin with Tropical Fruit Chutney
Choice of Beef, Seafood or Baked Vegetable Lasagna

Choose Two Starches:

Penne Pasta with Basil Pomodoro Sauce
Herb and Garlic Roasted Fingerling Potatoes
Parmesan Whipped Potatoes
Tropical Rice

Choose Two Vegetables:

Broccoli Florets
Sautéed Green Beans
Roasted Vegetables in Sea Salt, Cracked Pepper, and Olive Oil
Honey Glazed Baby Carrots
Assorted Rolls & Butter
Coffee | Iced Tea | Soft Drinks

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The Italian Buffet

Plated & Preset Tomato and Mozzarella Caprese Salad with
Balsamic Vinaigrette and Fresh Basil

Antipasto Salad to Include:

Salami, Provolone, Pepperoni, Mozzarella, Roasted Red Peppers,
Pepperoncini, Black Olives, Sliced Tomatoes, Marinated Mushrooms,
Roasted Red Peppers and Artichoke Salad

Homemade Meatballs Marinara and Italian Sausage with Peppers
Chicken Parmesan

Spaghetti with Marinara and Alfredo Sauces

Choice of Broccoli, Green Beans or Escarole

Garlic Bread

Plated Selections + \$10 per person

Seasonal White Fish

Ginger Glazed

Grilled Salmon

Herb Crusted Grilled Salmon

Black Angus Prime Rib

8 oz. Prime Rib, Au Jus, Horseradish Crème

Stuffed Portabella Mushroom

Marinated and Grilled Portabella Mushroom in a White Wine Sauce,
Stuffed with Breadcrumbs, Artichokes, Mushrooms and Roma Tomatoes

Chicken Toscana

Tender Breast of Chicken in a White Wine Sauce, tossed with Artichokes,
Mushrooms and Roma Tomatoes

Grilled Breast of Chicken

Grilled Chicken Breast Sautéed in your choice of Sauce:
Marsala Wine, Teriyaki, Wild Mushroom or Mornay Cheese

Grilled Tenderloin of Beef

8oz. Beef Tenderloin with a Creamy Cognac Peppercorn Sauce

Beef Tenderloin and Shrimp

6oz. Tenderloin of Beef, Grilled, with a Rich Bordelaise Sauce
Jumbo Shrimp, Grilled, Drizzled with Garlic Oil

Enhancements

Candy Table. Additional \$10 per person

Surf & Turf, 6oz Filet & Shrimp, Additional \$15 per person

Carving Stations , Pricing & details upon request

Specialty Linen, Pricing & details upon request

Up lighting & Drape + \$400 One section of drape and 8 up lights

Ceremony Space & Set Up Fee + \$500

Vegetarian & Gluten Free Meals available upon request

Children's Meals available upon request

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